



COMPORTA

Indipendente

Hello 2026
Goodbye 2025



Hello Stranger, Goodbye Friend!

This is how Independent Comporta welcomes its guests. Celebrate the arrival of 2026 with us on a carefully curated evening: gastronomy, fire, music, and Champagne, in an atmosphere where the table comes alive and the night embraces the New Year.



NEW YEAR'S EVE PROGRAMME

We need chapters – moments that close cycles, allowing us to say goodbye to what has been and make space for what's to come.

A new year deserves to be welcomed fully, with heart and spirit aligned with body. To breathe in the peace of the pine forest and the energy of the sea, to feel the sand beneath our feet and the warmth of being together.

At The Independente Comporta, we open the doors to 2026 with a delicious menu – including a vegetarian option and adaptable dishes for children – plus music and entertainment for all ages. With the warmth of the fire reflecting in our eyes and music filling the air, between the stars and the sand. And when the celebration ends, the best comfort awaits – always.

Join us for a truly memorable start to the year.
Nature is waiting.

MENU

WELCOME DRINK

Pomegranate Spritz

AMOUSE BOUCHE

Composed Oyster

STARTERS

Black focaccia with sea bass tartare and wakame salad.

Caveira Arinto 2022 – Setúbal

Confit pork belly, grilled mushrooms and crispy olive.

Vinha do Mouro 2020 – Alentejo

MAIN COURSES

XO rice with grilled tiger prawn and a hint of vanilla.

Pom-Pom 2023 – Alentejo

Tender lamb leg, green beans and garlic–mustard emulsion.

Cortes de cima, Chaminé 2020 – Alentejo

DESSERT

Redcurrant and white chocolate tart with cocoa meringue.

Moscatel Roxo Bacalhôa Superior 10 yrs 2007 – Setúbal

COFFEE

Espresso served with a handcrafted mini “areia” cookie.



MENU VEGETARIANO

WELCOME DRINK

Pomegranate Spritz

AMOUSE BOUCHE

Composed Oyster

STARTERS

Grilled mushroom salad, crispy olives.

Caveira Arinto 2022 – Setúbal

Fried coriander polenta, black garlic emulsion, mustard pickle.

Vinha do Mouro 2020 – Alentejo

MAIN COURSES

Smoked tomato migas with confit onion and coriander.

Pom-Pom 2023 – Alentejo

Grilled cabbage, ajo blanco, toasted panko.

Cortes de cima, Chaminé 2020 – Alentejo

DESSERT

Redcurrant and white chocolate tart with cocoa meringue.

Moscatel Roxo Bacalhôa Superior 10 yrs 2007 – Setúbal

COFFEE

Espresso served with a handcrafted mini “areia” cookie.



MENU KIDS

STARTER

A light soup made with fresh vegetables.

MAIN COURSES | OPTIONS

Fish Goujons served with French fries, rice, and salad.

Chicken Goujons accompanied by French fries, rice, and salad.

Tagliatelle with Tomato Sauce.

DESSERT

Chocolate mousse.



RITUAL DA MEIA-NOITE

23H45

Gather by the firepits and warm yourself by the flames as we approach the big moment.

00H00

Champagne Jacques Lassaigue, Les Vignes de Montgeux, raisins, grapes and fireworks. We welcome the New Year with Champagne in hand and our eyes lifted to the sky.

00H00 - 02H00

Open-air DJ and open bar, celebrating into the first hours of 2026.

Spirits:

- Bulldog Gin
- Tanqueray Gin
- Stolichnaya Vodka
- Black Bush Whiskey
- El Dorado Rum 3Y
- El Espolón Blanco Tequila

Cocktails:

- Moscow Mule
- Aperol Spritz

00H15

After the toast and dancing, a warm supper awaits:

- Beef “Prego” in artisanal bread with the Chef’s special sauce
- Caldo Verde: traditional soup with Portuguese kale and potato, served with artisanal chorizo
- Cheese & Charcuterie Station: regional cheeses and cured meats, artisanal breads and dried fruits
- Selection of Artisanal Breads: focaccia, cornbread and mini baguettes
- Pastéis de Nata: fresh and crisp, finished with cinnamon
- Fresh Fruit & Nuts Board: grapes, figs, pomegranate and assorted nuts
- Sweets: mini brownies, mini tartelettes or house-made truffles
- Savories: mini vegetable or mushroom quiches, meat or cod croquettes



PRICE | DINNER

Adults: 225€ per person. A complete and unforgettable experience, designed with every detail in mind.
Kids (ages 3–12): 70€. The little ones also have a place at the table - with a dedicated menu and plenty of fun.

PRICE | NEW YEAR'S EVE PACKAGE WITH ACCOMMODATION

Prices for one night in a Double Room with dinner and New Year's Eve celebration starting from 375€ per person.

RESERVATION CONDITIONS

Offer subject to availability.

Valid for stays for New Year's Eve from 31 December 2025 to 1 January 2026.

Not cumulative with other promotions or special conditions.

Subject to change without prior notice.

To check availability, please contact our reservations team at:
frontoffice_ico@independente.eu or +351 269 247 026 (national landline call).

THIS OFFER INCLUDES:

Breakfast, New Year's Eve Dinner, and Supper

Free Wi-Fi

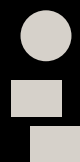
Special conditions for children

Access to hotel services and facilities

To confirm your booking, a 50% deposit is required, refundable in case of cancellation up to 21 days before arrival.

Cancellations or changes received less than 21 days before arrival are subject to a 100% penalty.

Early departure or no-show will incur a 100% penalty.



www.independente.eu
@hello.independente

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